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HOW TO MAKE ONION SOUP

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The ingredients for onion soup are likely to be on hand almost always in the average household. Onions -- just plain, everyday, medium-sized onions -- beef suet or some other kind of fat, and cheese, with materials for thickening, bread for toast, and seasonings. Yet onion soup enjoys a reputation as a "chef's special" in many a city restaurant, and is practically a national dish in France and Italy. The Italians sprinkle very dry grated Parmesan or Roman cheese over the onion soup just as it is being served, but any fairly sharp, dry American cheese that can be grated is satisfactory for giving onion soup a distinctive flavor.

The Bureau of Home Economics supplies the following recipe:

Onion Soup With Cheese

8 medium-sized onions, chopped fine	Salt
1/4 cup beef suet	Pepper
2 quarts water	Crisp toast
4 tablespoons flour, browned	1/4 pound sharp cheese, grated

Cook the chopped onion in the fat for a few minutes and stir frequently. Add the water and simmer until the onions are tender, about 20 minutes. Blend the browned flour with some of the onion liquid, mix well, and stir into the soup. Season with salt and pepper and cook for about 10 minutes. Pour the soup into soup plates or bowls, place a slice or two of the crisp toast on the soup, sprinkle with the lightly salted grated cheese and serve at once.

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